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File: USPT

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DOCUMENT-IDENTIFIER: US 6261612 B1

TITLE: Microwave brownable potato toppings

Brief Summary Text (11):

A browning agent containing a water-in-oil emulsion, a surfactant, and an edible base in an aqueous phase has been described for browning foodstuffs having a carbonyl containing browning reactant. U.S. Pat. No. 4,968,522. The emulsion can be coated onto pizza, pot pie doughs, Tatertots.RTM., and hashbrowns. The water-in-oil emulsion prevents the edible base from contacting the carbonyl containing browning reactant in the foodstuff until the foodstuff is heated in a microwave or conventional oven. When this browning agent is subjected to heat, the edible base is released from the emulsion causing the pH of the surface of a foodstuff to increase, thereby inducing the browning reaction.

Brief Summary Text (26):

The mashed potato composition of the present invention is treated with a browning agent to enhance browning of the composition when it is heated in a microwave or conventional oven. The browning agent may be any browning agent commonly used in the manufacture of frozen foods including, but not limited to, amino acids, reducing sugars such as dextrose, maltose, fructose, lactose, and hydroxyacetaldehyde, mono- and di-saccharides, rhamnose, ribose, edible bases, or any combination thereof. The browning agent may additionally comprise an oil-in-water emulsion as described in U.S. Pat. No. 4,968,522 or encapsulating agents such as liposomes or waxes (see U.S. Pat. Nos. 5,089,278 and 5,091,200) to prevent the browning agent from reacting with the surface of the mashed potato composition until it is subjected to heat. In the preferred mashed potato composition embodiment of the present invention, the browning agent is a composition derived from a sugar or starch, commercially available as MAILLOSE.TM. from Red Arrow Products Co.